

# Mangia Bene, Viva Bene

## Pasta Ricotta

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Growing up during Lent, as Catholics, we would abstain from eating meat on Fridays. No meat meant fish. Most of the adults would eat fish but most of the kids wouldn't touch it so my Grandmother needed to make something special for us. Pasta Ricotta became a Good Friday staple for everyone not just the kids.

Prep Time: 5 Minutes

Cook Time: 15 Minutes

### Ingredients

- 1lb Spaghetti, Linguine or Angel Hair (your choice)
- 1 ¼ lb Whole Milk Ricotta Cheese
- ¼ Cup Parmesan Cheese
- Black pepper to taste

### Instructions

Bring 3 quarts of salted water to boil in a medium saucepan.

Add pasta to the water and cook until pasta is al dente about 5-6 minutes.

Strain the pasta reserving about ½ cup of water to use later.

Add the ricotta cheese, half of the reserved pasta water and the parmesan cheese to the pasta. Mix the pasta until the cheeses make a creamy sauce that coats the pasta thoroughly. *(NOTE: If the sauce seems too thick add more pasta water. If the sauce is too loose you can add more ricotta cheese.)*

Add pinch of black pepper to taste.

Look for more recipes in the next addition of the SIAMO Qui.